

KitchenAid

**42" BUILT-IN
GAS GOURMET COOKTOP
WITH IN-A-TOP®
BROILER/GRIDDLE AND
DAISY® POWER™ BURNER
MODEL KGCG-2240P**

USE & CARE GUIDE

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FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Important

TO THE INSTALLER — Please leave this instruction booklet with the unit.

TO THE OWNER — Please take a few minutes to read this booklet and keep it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

1. Never use your appliance for warming or heating the room.
2. Do not leave children alone. Children should not be left alone or unattended in area where surface unit is in use. They should never be allowed to sit or stand on any part of the surface unit. This applies to adults also.
3. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the surface unit.
4. User servicing - Do not repair or replace any part of the surface unit unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
5. Flammable materials should not be stored in, on, below or near surface units.
6. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch open flame. Do not use a towel or bulky cloth.
8. Use proper pan size. Select utensils having flat bottoms large enough to cover the top burner. The use of undersized utensils will expose a portion of the flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
9. Utensil handles should be turned inward. To minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward and does not extend over adjacent burners.
10. **CAUTION:** Do not store items attractive to children in cabinets above the surface unit. Children climbing on the surface unit to reach items could be seriously injured.
11. Never leave surface unit unattended at high heat settings. Boil overs cause smoking and greasy spillovers that may ignite.
12. The top burner flame should be adjusted so that it does not extend beyond the edge of the cooking utensil.

SAVE THESE INSTRUCTIONS

OWNERSHIP

Registration Card

Take a minute...

Before you use your cooktop, please fill out and mail your ownership registration card. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. **THIS CARD DOES NOT VERIFY YOUR WARRANTY.**

Keep a copy of the bill of sale showing the date of purchase and/or date of installation of your cooktop. **PROOF OF PURCHASE WILL INSURE YOU OF IN-WARRANTY SERVICE.**

Write down the following information. You will need it if your cooktop ever requires service.

Model Number* _____

Serial Number* _____

Date Purchased _____

Date Installed _____

Dealer's Name _____

Address _____

Phone Number _____

*Model and Serial Numbers are located on a nameplate on the rear corner of the burner box bottom.

FEATURES

Your new KitchenAid gas cooktop is equipped with three DAISY® BURNERS made of rugged cast iron and porcelain. They provide even heat distribution across the bottom of the pan, and infinite temperature control, from a "bead" of flame to a high volume blue flame.

Right Front Burner - Daisy® Power™ Burner

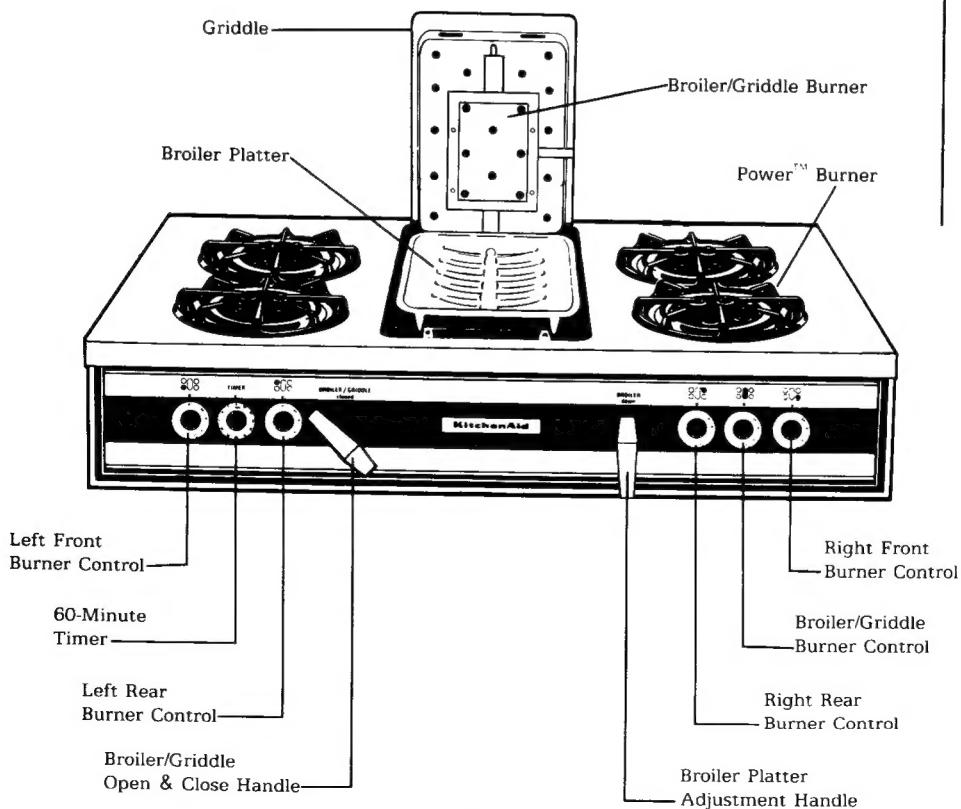
- 12,000 BTU's natural gas; 11,000 BTU's LP gas
- Six flame areas
- Use for cooking large quantities of food, when deep-fat frying or your everyday cooking needs.

Other Three Burners - Daisy® Burners

- 8,000 BTU's natural gas; 7,000 BTU's LP gas
- Four flame areas
- Use for everyday cooking.

Exclusive In-A-Top® Broiler/Griddle

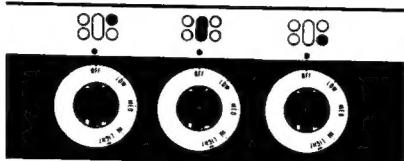
- 13,500 BTU's natural gas; 12,500 BTU's LP gas
- Maple wood cover
- Removable Griddle for pancakes, eggs or sandwiches.
- Adjustable Broiler Platter for steaks, chops or fish.



HOW TO USE

Cooktop Burners

The diagram above each knob indicates which burner that particular knob controls.



To Operate:

Grasp the control knob, push in and turn to the left to "LIGHT". Gas flowing into the burner will be ignited by the electric spark ignitor and you will hear a clicking sound, indicating that the ignitor is functioning.



When the burner is lit, turn the control knob to the right to the desired flame setting, see guide below. The control knobs do not have fixed positions between "HI" and "LO". They can be turned to any of the settings indicated, or to any position in between. The ignitor will turn off and the clicking will stop when the control knob is turned from the "LIGHT" position to another setting.

Control Setting Guide

- HI** To start foods cooking, to bring foods to boiling, for very fast frying.
- MED** To continue frying after starting on "HI". For foods cooked in a double boiler.
- LO** To keep smaller amounts of food at the boiling point and for gently simmering foods, melting butter, chocolate, etc.

NOTE: If the burner does not ignite, check the ignitor by listening for the clicking sound. If you do not hear the ignitor click, TURN THE BURNER OFF. Check to make sure the service cord is firmly in place in the wall receptacle. Check for a tripped circuit breaker or blown fuse.

IF THE SPARK IGNITOR STILL FAILS TO OPERATE,
CALL YOUR NEAREST AUTHORIZED SERVICE OUTLET.

Cooking Tips

- For best cooking results, always use cooking utensils with flat bottoms, straight sides and tight fitting covers.
- Adjust flame size so that it heats just the bottom of the pan and does not extend over the sides of the pan.
- Use only the correct size cooking utensils. Heat reflected from pans much larger than the outside edge of the burner flame may result in damage and/or discoloration of the cooktop or drip pans.
- When using LP (propane gas), a slight pop or flash may occur at the burner ports a few seconds after the burner has been turned off. This may be due in part to the variations in the composition of LP gas. This usually occurs after the burner has been on a long time and has become hot. This is normal operation for your cooktop.

NOTE: In wiring old homes, polarity was not always observed. Although polarized receptacles (3 prong) may have been installed, if wired incorrectly, the ignitor will find a grounded condition and will click intermittently even with all the controls turned off.

60-Minute Timer

The Timer located on the left side of the control panel can be used to time cooking functions or other activities. To use it, turn the Timer knob to the right to the desired number of minutes, up to a maximum of 60 minutes. At the end of the set time, a buzzer will sound. To turn it off - turn the knob to "0". This is only an audible reminder and will not turn the cooktop "ON" or "OFF".

HOW TO USE

In-A-Top®

Broiler/Griddle

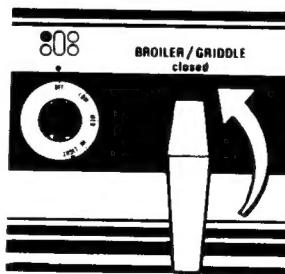
The Broiler area of the Broiler/Griddle can be used for broiling steaks, chops, poultry or seafood, and the Griddle area, which heats when the Broiler is on, can be used for sauteing vegetables, grilling sandwiches, pancakes, eggs, French toast, etc. See the cooking chart on pages 13 through 15 for complete information.

The removable Griddle Drip Pan, located at the back of the Broiler/Griddle burner box, will catch cooking grease or juices when the Griddle is lifted.

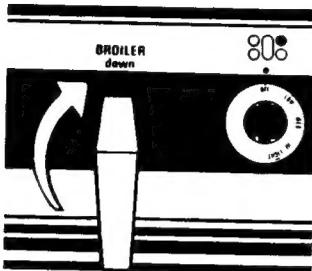
To Raise and Lower Griddle:

The two handles located on either side of the Broiler/Griddle control the operation of the unit. The handle on the left raises and lowers the Griddle to open up the Broiler area. Turn the handle to the left to "OPEN" to lift the Griddle up. To lower the Griddle, turn the handle to the right.

NOTE: Be sure to remove Maple Wood Cutting Board before raising or lowering Griddle.



To Adjust Broiler Platter Height:



The handle located to the right of the Broiler/Griddle raises and lowers the Broiler Platter, moving it closer or further away from the burner depending upon the foods you are broiling.

When the short end of the handle is at "DOWN", the Platter is furthest from the burner, and when the handle is at "UP", the Platter is closest to the burner. The Platter can be adjusted to any height in between "UP" and "DOWN". The Griddle, however, should be closed when adjusting the Broiler Platter. Adjust the Platter level according to the depth of the food you are broiling, see cooking chart, page 15.

To Broil:

1. Remove Cutting Board. Wipe off Griddle. Small spatters from day to day cooking can accumulate on the Griddle. If not removed before heating, they may burn on and become difficult to remove.

2. Adjust Broiler Platter to the "UP" position.
3. Turn control knob to "HI". Set timer for 10 to 15 minutes to preheat Broiler Platter.
4. At the end of the preheat time, open Griddle and place food on Broiler Platter. Close Griddle and adjust Platter height and control knob to desired heat setting.

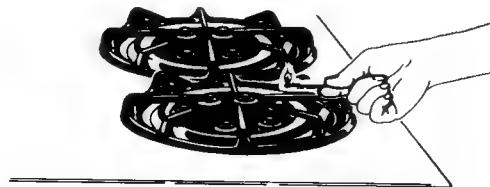
To Griddle:

1. Remove Cutting Board. Wipe off Griddle. Small spatters from day to day cooking can accumulate on the Griddle. If not removed before heating, they may burn on and become difficult to remove.
2. Turn control knob to desired setting and preheat if necessary, see griddle chart, page 15.
3. Grease Griddle with butter or oil, if desired, and place food on Griddle.

NOTE: Check Griddle Drip Pan often. Remove and clean before Pan is full.

How to light your cooktop during a power failure

You may safely use your cooktop during an electrical power failure by turning the control knob to the appropriate burner to "HI" while carefully holding a match to the burner. Turn to the desired setting.



USE OF

In-A-Top Broiler

Turn broiler control knob to "Broil" setting with Broiler Platter in "UP" position. With broiler properly preheated you can sear both sides of meat without turning. The broiling positions are controlled by the Broiler Platter adjustment handle. The Indicator Light, on the right side of the control panel will light when the Broiler is "ON", and will stay on until the control knob is turned to "OFF". Cooking times and broiler positions in this chart are approximate and may be changed to suit the user.

IN-A-TOP BROILER TIME CHART

Food	Temperature Control Setting	Preheat Time	Handle Position Approx. Broiling Time in Minutes	Suggestions
BEEF Steak; (Club, Rib, Porterhouse, Sirloin) Steak 1"	Broiler on Full	10-15 Min.	Handle at 1:00 Rare 6-8 Min. Medium 8-10 Min. Well 10-14 Min.	It is not necessary to turn the steaks.
Steak 1 1/4"	Broiler on Full	10 Min.	Handle at 1:00 Rare 8-10 Min. Medium 10-13 Min. Well 13-17 Min.	
Steak 1 1/2"	Broiler on Full	10 Min.	Handle at 2:00 Rare 14-16 Min. Medium 16-18 Min. Well 18-20 Min.	
Steak 2"	Broiler on Full	10 Min.	Handle at 2:00 Rare 20-22 Min. Medium 22-26 Min. Well 26-32 Min.	
PORK, LAMB and VEAL Ham 3/4" Ham 1"	Broiler on Full	10 Min.	Handle at 3:00 10-14 Min.	
Sliced Bacon Canadian Bacon	Med.	5 Min.	Cooking time depends on thickness of slices and crispness desired.	

IN-A-TOP BROILER TIME CHART

Food	Temperature Control Setting	Preheat Time	Handle Position	Suggestions
			Approx. Broiling Time in Minutes	
Barbecued Pork Ribs	Med.	10 Min.	30 Min. at 3:00	Brush vegetable oil lightly on broiling platter. Brush ribs with your favorite sauce every 5 minutes until served. Turn ribs at 10 and 20 minutes.
GROUND MEAT				
Hamburger $\frac{1}{2}$ "	Broiler on Full	10 Min.	8 Min. at 1:00	
Hamburger $\frac{3}{4}$ "	Broiler on Full	10 Min.	10 Min. at 1:00	
Hamburger 1"	Broiler on Full	10 Min.	12-15 Min. at 1:00	
Sausage (Patties or Links)	Med.	5-8 Min.	Platter at down position 10-12 Min.	
Sausage $\frac{1}{2}$ "				
SEAFOOD				
Fish (fillets & steaks: small, not too thick)	Med.	5 Min.	15 Min. at 2:00 turn at 9 Min.	Brush Broiler Platter and fish with melted butter before cooking.
Fillets & steaks (large & thick)	Med.	5 Min.	25 Min. at 2:00 turn at 15 Min.	
POULTRY-GAME BIRDS				
Poultry: young and tender;	Med.	10 Min.	5 Min. at 6:00 15 Min. at 3:00	Brush chicken with melted butter and season with salt, pepper & paprika.
Chicken: broilers halved or young fryers quartered				

IN-A-TOP GRIDDLE TIME CHART

Food	Temperature Control Setting	Preheat Time	Handle Position		Suggestions in Minutes
			Approx.	Broiling Time	
Bread (Dry, buttered, & cinnamon)	Med.	0 Min.	4-5 Min.	at 2:00 turn at 3-4 Min.	Add cinnamon and sugar mixture and butter after bread has been toasted on both sides. Return to the broiler for 1 minute to brown lightly.
English Muffins	Med.	3 Min.	3-4 Min.	at 3:00	
Frozen Waffles	Med.	3 Min.	3-4 Min.	at 3:00	
Fruits and Vegetables	Med.	5 Min.	5-10 Min. — turn 3-6 Min.		
Griddle Sandwiches	Med.	5 Min.			Brush soft, not melted, butter evenly on outside surface of the sandwich.
Griddle Cakes	Hi	5 Min.			Grease Griddle with oil or butter, if desired.
Eggs, grilled uncovered	Low	5 Min.			Grease Griddle with oil or butter, if desired.
scrambled	Low	5 Min.			
French Toast	Hi	10 Min.			Grease Griddle with oil or butter, if desired.

CARE AND CLEANING

General Cleaning Precautions

1. Always clean cooktop with CAUTION. A wet sponge or cloth used to wipe spills on hot cooking areas can result in steam burns. Allowing excess moisture to collect in control area can result in the failure of the ignitor switches. Some cleaners can produce noxious fumes if applied to a hot surface.
2. Wipe up any spills as soon as possible to prevent them from baking onto the cooktop.
3. Keep the appliance area clear and free from combustible material, gasoline and other flammable vapors and liquids.

Several finishes have been used on this cooktop, and some require special attention to the cleaning agents used to prevent damage to the finish.

CONTROL KNOBS - The control knobs can be removed by pulling them off the switch stem. Wash in warm, soapy water. Dry and return knobs, matching the flat side of the knob with the shaft.

When cleaning control panel with control knobs removed, DO NOT allow water to run down inside unit.

BURNER GRATES - Grates may be removed and washed in warm, soapy water. Dry thoroughly.

DRIP RINGS - Wipe any spills as soon as possible to prevent "baked-on" spatters. Clean in dishwasher; or in warm, soapy water, then rinse and wipe dry.

"Baked-on" soil may be removed by rubbing lightly with a soap-filled scouring pad.

NOTE: Discoloration of Drip Rings may occur from heat reflected from pans too large for the burner. This discoloration is permanent and cannot be removed. Be sure pans used do not extend more than one inch over the edge of the burner.

BURNERS - Wipe the tops of the burners, including Broiler/Griddle burner, with a warm, soapy cloth. Dry thoroughly. Burners cannot be removed.

NOTE: Make certain all the ports (holes) are open after cleaning.

Due to the rapid temperature changes, the porcelain may pop off the edges of the burner rings and ends of the grates. Do not be concerned as this does not change the heating or cooking quality of the cooktop. The base metal cast-iron burners soon darken to blend with the black porcelain.

ALUMINUM GRIDDLE - Remove Griddle by opening up slightly and pulling forward. Wash in warm, soapy water, rinse and dry thoroughly. Difficult soils may be scoured with a cleanser or soap-filled pad.

To replace Griddle, open Griddle and fit hook on backside of Griddle over slot on Griddle frame. Push forward on Griddle until it locks into place.

BROILER PLATTER - Lift Broiler Platter out using the Lift Handle. Wash in dishwasher or in warm, soapy water, rinse and dry thoroughly. Difficult soils may be scoured with cleanser or soap-filled pad.

GRIDDLE DRIP PAN - Raise Griddle and remove Broiler Platter. Remove Drip Pan and empty grease. Wash Drip Pan in dishwasher or in warm, soapy water, rinse and dry thoroughly. Check Drip Pan often and empty before pan is full.

BURNER BOX - The burner box located under the Broiler Platter is porcelain enameled. Wash with warm, soapy water and dry thoroughly.

MAPLE WOOD CUTTING BOARD - The Cutting Board provided with your cooktop is designed to enhance the appearance of the Griddle when not in use. Wipe with warm, sudsy cloth. NEVER immerse or soak cutting board in water or other liquid. It will cause the board to warp and/or crack.

BRUSHED CHROME OUTSIDE FINISH - Wipe with warm, soapy cloth and rinse. Dry with soft cloth. Never use steel wool, abrasives, ammonia, acids or commercial oven cleaners which may damage finish. Any mild glass cleaner will remove fingermarks or smears from the top. Always wipe surface with the grain to avoid possible scratches.

NOTE: Discoloration of the brushed chrome finish may occur from heat reflected from pans too large for the burner. This discoloration is permanent and cannot be removed. Be sure pans used do not extend more than one inch over the edge of the burner.

WHEN YOU NEED SERVICE

Follow these steps

1. If your cooktop should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.
 - Have instructions in this book been followed?
 - Has a fuse blown, or is the circuit breaker open?
 - Is the control knob set in correct position?
 - Recheck suspected defect.
2. If the problem is not due to one of the above items, see "How to Arrange for Service" listed in the Warranty Statement.
3. If you are not satisfied with the action taken, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact them only when the dealer, authorized servicing outlet, wholesale distributor, and Hobart Corporation have failed to resolve your problem.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP will in turn inform us of your action.

***In all correspondence
about your cooktop, please include:***

- Date
- Your Name, Address, and Telephone Number
- Type of Appliance
- Brand
- Model Number
- Serial Number
- Date Purchased
- Dealer from Which Purchased (include address)
- Servicing Agent (include name and address if different from dealer's)
- Location of Appliance
- A Clear Description of the Problem and the Service Required.

KitchenAid Cooking Equipment

WARRANTY

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF INSTALLATION	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a KitchenAid wholesale distributor or by one of their authorized KitchenAid servicing outlets.	A. Service calls to: 1. Correct the installation of the cooking equipment. 2. Instruct you how to use the cooking equipment. 3. Replace house fuses or correct house wiring.
FIVE YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH FIFTH YEAR LIMITED WARRANTY FROM DATE OF INSTALLATION	Replacement parts (labor costs not included) for any burner if defective in materials or workmanship.	B. Repairs when cooking equipment is used in other than normal home use. C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes. D. Any labor costs during limited warranty. E. Replacement parts or repair labor costs for units operated outside the United States.

HOBART CORPORATION DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

HOW TO ARRANGE FOR SERVICE

- First call your dealer or repair service he recommends.
- If you are unable to obtain satisfactory service, contact the KitchenAid wholesale distributor in your area. A complete distributor listing is printed in the Use and Care Guide furnished with the product.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicing outlet or wholesale distributor. If your local service is not satisfactory, contact the Customer Relations Department, KitchenAid Division, St. Joseph, MI 49085